

# Queen Anne Spring Menu 2011

PRIX FIXE \$29.95.

A THREE COURSE MEAL: A STARTER, AND A MAIN COURSE,  
FOLLOWED BY A SCRUMPTIOUS DESSERT.

PLEASE FEEL FREE TO CHOOSE FROM ANY ITEM ON THE MENU,  
NO RESTRICTIONS.

## STARTERS...

“QUEEN ANNE” SMOKED CLAM CHOWDER,  
SLOWLY COOKED WITH “APPLEWOOD” BACON, POTATOES,  
ONIONS, CELERY AND THYME \$7.

SOUP OF THE DAY \$7.

SALADE VERTE, GREAT HILL BLUE CHEESE, ASPARAGUS,  
RED WINE ONIONS,  
BACON BITS & SHERRY VINEGAR \$12.

HARICOT VERT & BEET SALAD, ON ARUGULA LEAVES  
SERVED WITH GREAT HILL BLUE CHEESE & LEMON THYME  
MARMALADE \$ 11.

TUNA, LIGHTLY SEARED, LEMON ZEST, PICKLED JALAPENO,  
SCALLION, SESAME SEEDS, PONZU \$13.

RICE FLOUR DUSTED FRIED CALAMARI, GREEN ONION,  
LIME ZEST, PICKLED RED JALAPENO, AND LIME JUICE \$10.

QUEEN ANNE CRAB CAKES, SERVED ON MANGO AVOCADO SALSA  
WITH A HOUSE MADE TARTAR SAUCE \$13.

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## MAIN COURSES...

ORGANIC ROASTED CHICKEN SERVED ATOP  
CREAMY MASHED POTATOES  
AND SAUTEED BROCCOLI RABE \$21.00.

PAN FRIED & SMOKED ATLANTIC SALMON  
WITH SEASONAL SUCCOTASH, CORN PUREE & THE CHEF'S  
CHERRY HONEY DRESSING \$ 22.

GRILLED SWORDFISH KEBAB, RESTING ATOP  
CARROT PUREE RISOTTO,  
ROASTED BABY CARROTS \$24.

GRILLED HERB MARINATED HANGAR STEAK,  
TOPPED WITH WARM SHALLOT SAUCE,  
HOUSE MADE FRENCH FRIES AND WATERCRESS SALAD \$19.00.

CHEF'S SPECIAL FISH OF THE DAY.  
MARKET PRICE

## SIDES \$6 EACH

HOUSE MADE HERBED FRENCH FRIES  
"YUKON GOLD" POTATO PUREE  
PASTA WITH HOUSE MADE PESTO  
GRILLED ASPARAGUS WITH HERBED BUTTER

## DESSERTS

SELECTED ARRAY OF DELICACIES DECORATED CHOCOLATE COULIS AND  
WITH FRESH BERRIES \$9.00.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS. ALL PRICES QUOTED ARE SUBJECT TO 6.25% MASS. MEALS TAX.  
18% SERVICE ADDED TO THE FINAL INVOICE, UNLESS OTHERWISE ARRANGED